

HUMMUS

Traditional hummus or spice it up with red pepper topping.

Served with grilled pita or fresh veggies. 7

Olive Tapenade add 2 | Both Pita and Veggies add 2

FRIED PICKLES

Pickles deep fried to a golden brown. 7

CHIPS & QUESO

Tortilla chips, house made smoked jalapeño queso, pico de gallo. 10

HOT POPPIN PORK RINDS WITH QUESO

Deep fried pork skin served hot and crackling with a side of smoked jalapeño queso. 10

→ ANTI-SOCIAL CORNBREAD ←

Charred jalapeño and smoked gouda cornbread baked to golden brown then glazed with a cane syrup butter finished with crispy bacon pieces. '7

CHARCUTERIE & ARTISANAL CHEESE BOARD

An assortment of cured meats and international cheeses accompanied with house made mustard, fruit preserves and French bread. 18

HOUSE SMOKED WINGS

Slow smoked to perfection then tossed with your choice of:
Dry Rub, BBQ, Red Stick Buffalo, LA Jerk
1 pound for \$12 | 2 pounds for \$20 | 5.5 pounds for \$45

FIRE CRACKER SHRIMP

Spicy cajun shrimp fried, then tossed in sriracha cream sauce. 12

GIANT BAVARIAN PRETZEL

Served with smoked jalapeño queso or spicy mustard. 10

Starters



Soups

CHEF'S CHOICE SOUP

Cup 5 | Bowl 7

DUCK AND SAUSAGE GUMBO

Dark roux, smoked duck and andouille served with white rice. Cup 5 | Bowl 7

Salads

CAESAR SALAD

Crisp romaine tossed with creamy Caesar dressing garnished with croutons and shaved parmesan. 8

BLT WEDGE

A large slice of iceberg lettuce dressed with cherry tomatoes, applewood smoked bacon and bleu cheese dressing. 8

FIELD OF GREENS

Fresh tossed greens, cherry tomatoes, cucumber, carrots, and pepper jelly vinaigrette. 8

ORDER HALF SALAD AND SOUP FOR 13

Add Grilled, Fried or Blackened Chicken 3 Add Grilled, Fried or Blackened Shrimp 4

Soups + Salads



Featured Plates

CHICKEN & WAFFLES

Nashville hot fried chicken breast on a Belgian waffles with praline butter drizzle. 14

CRAWFISH MAC N' CHEESE

Cavatappi pasta in a creamy mornay sauce with crawfish & tasso, served in a cast iron skillet and broiled to perfection. Served with creole crostinis. 17

BISTRO FILET RED STICKS

Cajun garlic butter rubbed filet skewers, with peppers, onion, and mushrooms and your choice of 2 sides. 16



All served with choice of side

⇒ RED STICK POBOY <</p>

Served either traditionally dressed with mayo, shredded lettuce, tomato with S&P or for \$2 smothered with etouffee sauce on French bread stuffed with your choice of: Fried Shrimp 10 | Fried Catfish 10 | Crawfish 12 | Roast Beef 10 with horseradish cream

SLOW SMOKED PULLED PORK SANDWICH

Smoked pork butt pulled and tossed with BBQ sauce, topped with house made blue cheese coleslaw mix, on a buttered brioche bun. 10 Add cheese of choice \$1

CHICKEN BACON CLUB

Marinated grilled chicken breast, creole ranch, bacon, white aged cheddar on a brioche bun. 10

Featured Plates + Hand Helds



Social Tacos

3 Tacos per order Chef's 3 baked Beans

BLACKENED RED FISH

With pico, red slaw, cilantro crema and lime. 12

SLOW SMOKED PULLED PORK

With blue cheese slaw and fried onion. 12

Handcrafted Burgers

All our burgers are fresh ground in-house from 100% Angus beef

⇒ SPICY CAJUN

Smoked jalapeño queso, sautéed crawfish, applewood smoked bacon, crispy onion rings - fork & knife! 12

RED STICK HOUSE BBQ BURGER

1/2 lb. Angus steak patty, smoked pulled pork, house sweet & heat BBQ, lettuce, tomato, pickle chip, fried onion strings with smoked cheddar cheese. 13

BOUGIE BURGER

1/2 lb. Angus steak patty, merlot caramelized onions, grilled portabella, topped with bleu cheese. 11

RSS HOUSE BURGER

½ lb Angus Steak patty, lettuce, tomato, pickle, choice of aged white cheddar, Swiss, smoked gouda, pepper jack or blue cheese. 10

VEGAN BURGER

Hearty meat-free burger made from plant protein, with lettuce, tomato, onion. 11 For \$1 each add: vegan smoked gouda, avocado, sautéed onions, sautéed mushrooms

All burgers served on brioche bun unless otherwise stated.
All burgers served with a choice of side.

Social Tacos + Handcrafted Burgers



Flatbreads

PEPPERONI

11

VEGGIE

Cauliflower, cherry tomatoes, Poblano and red pepper, caramelized onion, basil oil, shaved parmesan, fresh mozzarella & arugula. 11

Make it VEGAN with vegan mozzarella \$3

CAJUN BBQ

House BBQ pulled pork, caramelized onion, bacon, smoked gouda, pineapple, fresh cilantro. 14

⇒ ROUGAROU **♦**

Spicy crawfish & tasso béchamel, sautéed onion & Poblano, white cheddar, Steen's cane syrup. 18

THE BOURGEOISIE "BOUGIE"

Portabella mushroom, smoked gouda, mozzarella and a drizzle of fresh basil oil. 15

ARGENTINIAN

Slow roasted prime rib, caramelized onion, fresh mozzarella, chimichurri, arugula, shaved parmesan. 14



Sides

SWEET POTATO FRIES 4 | Full Order 7

CAJUN SEASONED FRIES 4 | Full Order 7

ONION RINGS WITH REMOULADE 4 | Full Order 7

FRIED CAULIFLOWER, AIOLI 4 | Full Order 7

COLESLAW 4 | Full Order 7

MACARONI SALAD 4 | Full Order 7

SEASONAL VEGGIES 5 Full Order 8

Desserts

CHOCOLATE CAKE

A four layer chocolate cake filled with a rich chocolate ganache and accented with toasted almonds. 6

CHEESECAKE

A traditional New York style vanilla cheesecake. 6